

Sunday 2nd August
2 course £39.00 3 course £45.00
12 till 3pm

mehu

• FIRST COURSE •

ZUCCHINI Crispy courgettes with salad, garlic mayo & topped with chilli flakes

BBQ PULLED PORK CROQUETTE Homemade crispy potato croquette filled with bbq pulled pork. Garnished with a fresh tomato relish & spicy mayo

FUNGHI CON GORGONZOLA Mushrooms topped with mild Italian blue gorgonzola cheese and baked

MIXED MELON & PARMA HAM Fresh juicy melon with thinly sliced Parma ham

CAPRESE SALAD A traditional salad of burrata, tomato & basil drizzled with olive oil & balsamic glaze

VEGAN BRUSCHETTA Toasted bread topped with sundried tomatoes & roasted red peppers

• MAIN COURSE •

ROAST LOIN OF PORK Roast loin of Pork served with Yorkshire pudding, seasonal vegetables and roast potatoes(*GF available on request*) add extra meat £5.00

SEABASS Fresh fillet of seabass gently cooked in a salsa verda sauce containing basil, garlic, anchovies & capers with a hint of dejon mustard & lemon. Served with vegetables & roast potatoes

ROAST BEEF Roast Beef served with Yorkshire pudding, seasonal vegetables and roast potatoes(*GF available on request*) add extra meat £5.00

POLLO AL POMODOR Chicken breast stuffed with mozzarella, sundried tomatoes & olive tapenade, gently cooked in a tomato sauce with olives, capers & garlic. Served with vegetables & roast potatoes

HOMEMADE VEGETARIAN LASAGNA GLUTEN FREE

VEGAN BOLOGNESE Slow cooked meat free Spaghetti bolognese with lentils and spinach (*GF pasta available on request*)

• DESSERT •

HOMEMADE RASPBERRY CHEESECAKE

HOMEMADE PAVLOVA SERVED WITH FRESH FRUIT SALAD & CREAM

LEMON SORBET OR VEGAN VANILLA ICE CREAM

HOMEMADE LIMONCELLO TIRAMISU